



RED NEWT CELLARS

FINGER LAKES, NY

2016 RIESLING - THE KNOLL



Harvest weather: Harvest was remarkably even and dry in 2016 from September through the third week of October, allowing for flexibility in pick dates to bring in the fruit when it was at peak and the winery was ready for it. While a major rain event closed harvest decisively on October 20th, this fruit was fully mature and ready to pick just in time.

Growing season: 2016 will be remembered for being one of the driest growing seasons ever recorded in the Finger Lakes, which is not a trivial concern in a region that does not use irrigation. From June 2nd until mid-August there was almost no rain to speak of, but fortunately the vines showed no major signs of drought stress thanks to their root depth.

Notable vineyard management details: Pristine vineyard on a well drained knoll above the rest of Lahoma Vineyards. Manicured, weeded, and hedged in the postcard tradition that grower Harlan Fulkerson takes pride in. All work that was done by hand for fruit thinning was performed by the winemaking team exclusively to ensure that the highest quality fruit was left hanging prior to harvest.

Fruit condition/maturity: As is typified by the Knoll, 100% clean fruit with 10% of the block being dropped prior to picking.

Fruit receiving: Machine picked fruit arrived 45 minutes after harvest at 9:00am, still at 50F from the overnight temperature.

Fruit processing: Three day active cold soak on skins prior to pressing, with moderate SO₂ added for protection against oxidation during the maceration process. Normal pressing followed without any press fractioning and the juice was cold settled for 72 hours, with bentonite added for heat stability, before racking.

Fermentation: Fermented between 55F-61F with spontaneous yeast for mineral leanness. Smooth fermentation from start to finish, with a slight dormant period during the cold winter months and finishing in May, with light lees stirring near the end.

Post fermentation: Aged on full deposit of gross lees until September in stainless steel, then immediately rack-filtered and bottled within a week.

Blend composition: 100% Riesling, Lahoma Vineyards, Knoll. No blending necessary.

Overall goals and philosophy of wine: To make a dry Riesling as powerful and textural as the very best that come from Germany, Austria, and Alsace. This wine has become a hallmark product of Red Newt and propels the winery's reputation as a world class Riesling producer ever higher.

James Suckling - 96 points

Vinous - 93 points

Wine & Spirits - 92 points, Year's Best Riesling

Wine Enthusiast - 93 points

Wine Advocate - 93 points



Vintage: 2016

Variety: Riesling

Vineyards: Lahoma Vineyards - The Knoll

Harvest date(s): October 19th, 2016

Fruit chemistry at harvest:

TA: 6.6g/L pH: 3.2 Brix: 21.5

Wine chemistry at bottling:

TA: 7.5g/L pH: 3.1 RS: 0.5% RS ALC: 13.2%

Bottling date(s): September 6th, 2017

217 standard cases (12 x 750ml bottles)

5 magnum cases (6 x 1.5L bottles)

closure: Stelvin screw closure (750), cork (1.5L)

TTB approval number: 16141001000298

COLA serial number: 160011

UPC: 70605710333

QR: rednewt.com/qr/333



LAKEWOOD

VINEYARDS

Lakewood Vineyards Dry Riesling

2019

Finger Lakes, NY, USA

Alcohol by Volume: 12.3%

Total Acidity: 8.3g/L

Residual Sugar: 7.4g/L

PH: 2.99

Cases Produced: 1017

Retail Price: \$15.00

Varietal Composition: 100% Riesling

Vineyard Selection: 94% Lakewood Farm -
blocks #1, #3 and #5 (Wedge), 6% Glenora
Farms (Seneca Lake west side)

AVA: Finger Lakes

Produced & bottled by:

Lakewood Vineyards

4024 State Route 14

Watkins Glen, NY 14891

607-535-9252

www.lakewoodvineyards.com

Lakewood Vineyards is a family owned and operated farm winery established in 1988. Chris Stamp, grandson of the farm's founders, has been making the wines for each of the winery's 32 vintages. David Stamp, another grandson, oversees the grape growing, and has been working the farm his whole life. The 90 acres of vineyards includes some vines dating back to 1952, and currently consists of 15 varieties.





Nostrano Vineyards 2020 Estate Dry Riesling

The 2020 Estate Riesling is crisp and fermented dry yet balanced by floral and fragrant notes of green apple and pear with citrus fruits on the palette. Finishing with a well-balanced soft acidity.

Harvest Date: September 10, 2020

Cases Produced: 120

Brix:20.6

Residual Sugar: 1%

Alcohol: 12%

TA 3%

Suggested Retail Price: \$20

Est. 1979



Hermann J. Wiemer

VINEYARD

RIESLING HJW VINEYARD 2019

Planted between 1976-1978, our HJW Vineyard features Hermann's original plantings on Seneca Lake. Mature vines, combined with the site's shallow topsoil and shale bedrock, produce lower yields, resulting in expressively vibrant flavors. Higher elevation and a greater distance from Seneca Lake contribute to a cooler growing season, resulting in a leaner, more austere wine with intense flavor and an excellent aging potential. These core characteristics of the HJW vineyard are expressed in this exclusive vineyard-specific wine. Invigorating crispness and an appealing balance of flavors combine with an unprecedented minerality, which carries into an impressive and enduring finish.

Appellation:	Seneca Lake AVA, estate bottled and grown
Estate Selection:	HJW Vineyard
Vine Age:	40+ years
Harvest Dates:	10/5, 10/6, 10/30, 11/4 4 pickings, Hand picked and sorted
Yield:	2.6 tons per acre
Residual Sugar:	0.6%
ABV:	12.0%
Vinification:	Whole cluster press, cold fermentation 7+ months, no fining or filtering agents
Cases Produced:	600

Reviews and Ratings

94 points (2019) Wine Enthusiast

94 points (2017) Wine Enthusiast

93 points (2017) Robert Parker Wine Advocate

90 points (2017) Wine & Spirits Magazine

OUR FARMING & WINEMAKING PRACTICES

- As of 2004, we eliminated the use of herbicides
- Our core soil management techniques include the usage of organic compost and cover crops
- All estate fruit is hand-harvested and hand-sorted
- Our fermentations rely on indigenous yeasts
- We do not use fining or filtering additives
- Our sulfur usage is below certified organic levels (EU standard)

HERMANN J. WIEMER VINE NURSERY

Central to the care we take in our production is the HJW Vine Nursery. The nursery is a source of regional expertise and a platform for tailoring our vineyard approach with careful precision. It is a key link between our healthy soils, robust vines, and the excellence that we strive for in every wine.

Produced and bottled by Hermann J. Wiemer Vineyard

Seneca Lake AVA, Finger Lakes NY



Josef & Magdalena
Vineyards



HJW Vineyard

SENECA LAKE